

YOUR GUIDE TO FINE DINING
And Entertainment in the
GREATER TORRANCE AREA

The Very Best In Entertainment

RESTAURANT GUIDE

Theater Guide

★ ★ ★ ★ ★



CHRISTMAS PRODUCTION — Of Bishop Montgomery High School will be the "Song of Glory." Performances will be at 8 p.m. Dec. 16, 17 and 18. A modern city park on Christmas Eve is the setting of the play. Members of the cast are (left to right) Joe

Rutherford, Laura Allen, Janet King, Jean Fenton and Tony Croteau. Admission for adults is \$1.25 and those under 12 years, 75 cents. A family rate of \$4 is available. The school is located at 5430 Torrance Blvd.

Tasty Treat for All

For a new candy delight try Oriental Fudge. It will be a new taste treat for the postman, milk man or for a gift to the new neighbor down the street.

Junior will be giving it to his friends before you can get a taste so why not make two batches of it.

Oriental Fudge

1 pound light brown sugar
Few grains salt
1 tablespoon light corn syrup
1 tablespoon butter
3/4 cup evaporated milk
1 teaspoon vanilla extract
1/4 cup finely cut candied ginger

Mix sugar, salt, syrup, butter and evaporated milk thoroughly in heavy saucepan. Stir over low heat until sugar is dissolved. Then cook over medium heat to soft ball stage (237 deg. F.), stirring constantly. Cool.

Stir in vanilla and finely cut candied ginger. Beat until mixture thickens and begins to lose its gloss. Turn into buttered pan. Mark in squares. Makes 1 1/2 pounds. Keep candy wrapped in saran until ready to pack. You can overwrap the whole pan.

Use classified ads for quick results. Phone DA 5-1515.

Brazil Nuts in Treasured Cake

Fruit cake recipes are coming from treasured files these days in preparation for holiday baking. Here, a white fruit cake... reminiscent of pound cake and enlaced with Brazil nuts and preserved fruits... is both festive and delicious.

Have the brazil nuts shelled ahead of baking time to speed up the cake assembly job. For speedy shelling, put in-shell Brazil nuts in the freezer section of the refrigerator or in a food freezer for a couple of hours or overnight. When the nuts are frozen they can be easily cracked.

White Brazil Nut Fruit Cake

1 cup shortening
1 cup sugar
5 eggs
4 eggs
1 1/2 teaspoons grated lemon rind
1 tablespoon lemon juice
2 1/2 cups sifted all-purpose flour, divided
1 teaspoon baking powder
1/4 teaspoon salt
2 cups coarsely chopped Brazil nuts
1 1/2 cups mixed candied fruit
1 1/2 cups candied cherries
1 cup white raisins
Cream shortening; gradually

add sugar, creaming thoroughly. Beat in eggs one at a time; blend until smooth. Stir in lemon rind and juice. Sift together 2 cups of the flour, baking powder and salt. Gradually stir into creamed mixture. Toss Brazil nuts and fruit in remaining 1/2 cup flour; fold into batter. Turn into 2 greased and wax paper-lined 9 x 5 x 3-inch pans or one 10-inch tube pan. Bake in slow oven (300 deg. F.) 1 1/2 hours. Yield: 2 loaf cakes.

PRE-HOLIDAY DINERS

Many members of the Torrance social set have been enjoying the pre-holiday season at the fashionable Pen and Quill Restaurant in Manhattan Beach, where they enjoyed the keyboard music of Buddy Nolan.

Among those who have entertained with dinner parties recently were Messrs. and Mrs. Stanley R. Miller, Paul C. Reilly, Robert Sagarra, R. J. Frioux, Frank W. Leonard and Robert H. Walker, all of Torrance.

WET PAVEMENTS

Pavements wet with rain are slippery enough to throw your car into a dangerous skid—if you don't drive carefully.

All Tahitian Show At The Polynesian

A spectacular all-Tahitian show, brought to Torrance direct from Tahiti, will highlight the Christmas-time entertainment at the Polynesian Restaurant. The special holiday offering, the first of its kind ever presented on the mainland, opens here Tuesday night, Dec. 20, and continues through New Year's day.

Marie Terangi, Tahiti's top recording star of Tahiti Records in Papeete, heads the exciting cast that features other great dancers-singers from Tahiti.

The pulse-quickenning, rhythmic performers include Tetua Paheo, Emma Terangi and Arii Chapman, who will be musically accompanied by Harry Baty and his "Polynesians."

WHITE QUEEN

White Queen is a sparkling white with dainty slender buds and double, well shaped flowers. And for the gardener who likes the lavender novelties, there's a good one this year in Simone. Its large high centered lovely lavender blooms are borne singly on the middle-sized bush.

Use classified. Call DA 5-1515

LION CLUB DINNER DANCE

Several Lioness members accompanied their Lion husbands to a dinner dance Saturday, Dec. 3 held at the Monica Hotel in Santa Monica. The affair was a district meeting.

Attending were Messrs. and Mesdames Fred Boren, Paul Diamond, Clarence Clark, Cyril Powell, A. F. R. Ewalt and president and Mrs. Ralph Morris of the Torrance Lions Club.

GINGER

Ginger accounts for 9/10 of the volume of the 25 most commonly used spices.

R O A D I U M

Thurs., Fri., Sat.
Stevie Reeves
Sylvia Koscina
"Hercules Unchained"
(Color)
Also
Travis Lemmond
Ken Curtis
"My Dog Buddy"
★ ★ ★
DRIVE-IN THEATER
Redondo Beach Blvd.
DA 4-2664

Y Teen Talk

From The YWCA

The excitement of Christmas has really started at the Y. The talk is all about what to get who, and wondering what you will get me.

Silhouettes had their installation of officers at Disneyland. The installation

ceremony was conducted by out-going president Judy Meadows.

Installed were: Judy Rayner, president; Judy Meadows, vice president; Paula Blankinship, secretary; Margaret Moore, treasurer; Jean Spall, Chaplain; Louis Wroge, sergeant-at-arms; and Lynn Barret, historian reporter. Mrs. Bill Chamberlain, advisor of the club announced that Judy Meadows was elected the "Outstanding Member."

The Y's are having a Social Hour for the girls who graduated last June. It will be Thursday, December 22, at 8 p.m. Hope to see some of you there.

Please don't forget that our Y-Teens will be collecting Can-food this week. Give just one little can.

Their won't be a dance this week-end. Sorry. Next week-end.

VANCOUVER

Vancouver is the third largest city in Canada and its Chinatown section is second in size only to San Francisco's, says the Automobile Club of Southern California.



DOUBLE-TEMPTATION—Miss Mardell Clayton of Torrance tries to make up her mind as George M. Foster, owner of the Marineland Restaurant in Palos Verdes, and Chef John

Bichler offer a choice of lobster and prime rib of beef in the kitchen, which lives up to the dining establishment's land-and-shore dinner menu.

Wonderfully BARBECUED TENDER Chicken and WELL DONE Spare Ribs

COCKTAILS
Served in all 4 Dining Rooms
OPEN DAILY SUN. 10 THURS. 11 A.M. TO 11 P.M. FR., SAT. A DAY BEFORE HOLIDAY 11 P.M.

BBC Pete
Members of Diners Club
OR. 8-9957
111th St. and Hawthorne Blvd. Inglewood

TORRANCE'S NEWEST RESIDENTIAL HOTEL
Large Rooms — Daily Maid Service
Low Daily and Weekly Rates
PRIDE HOTEL
1806 CABRILLO AVE. TORRANCE

MARINELAND RESTAURANT SUPERB FOOD OPEN DAILY
Entertainment and Cocktails in the "Porpoise Room" FR. 7-1547
ON THE OCEAN BETWEEN REDONDO BEACH AND SAN PEDRO

SPANISH FOOD Open 10 a.m. — 10 p.m.
ACAPULCO CAFE
Frank and Angie Eredia, Proprietors
1406 W. Carson St. Torrance, Calif.

Gardena's Newest Family Restaurant
YOU'LL LIKE OUR DELICIOUS FOOD AND FAST, FRIENDLY SERVICE

4-Day Special
Thursday, Friday, Saturday and Sunday
ROAST YOUNG TOM TURKEY \$1.00

(Full Course Dinner) including Soup, Salad, Choice of Potatoes, Bread and Butter, Vegetable, Dessert—Choice of Sherbet or Ice Cream, Hot Coffee.
CHILDREN HALF PRICE ON ALL DINNERS

We Prepare All Orders to Take Out

CRISS RESTAURANT
Open Daily, including Sundays, 7 a.m. to 9 p.m.
Corner 164th and Vermont DA 4-9292

Jack's Restaurant for Dining and Dancing
Western at Torrance Blvd.
ENTERTAINMENT
Helen Dell at **THE ORGAN**
NiteLy Except Sunday

We have world travelers dine.
Pen and Quill
FR. 2-0200
SEPULVEDA BLVD., MANHATTAN BEACH

Use Press classified ads to buy, rent or sell. Phone DA 5-1515.

THE PALMS
RAY BELL
• Call us for Banquets, Parties, Dances in our Beautiful Crystal Room
CHARCOAL BROILED STEAKS, PRIME RIBS COCKTAILS
TELEPHONE FAIRFAX 8-2424
1925 WEST CARSON STREET, TORRANCE, CALIFORNIA

Choose Cocoa

Here's a riddle to which every child knows the answer. What goes with a nip in the air, snow on the ground and a bottomless pit inside you? Hot cocoa, of course. Whether it's high noon on a Sunday, three o'clock on a school day or an afternoon on any day of the week, a mug of rich-tasting cocoa, with a plate of cookies for company, fills the bill.

Start with instant sweet milk cocoa and your work is done in advance. Because the cocoa already contains milk, it can be made successfully with water. But for a beverage that tastes special and provides the best nourishment for children, make the cocoa with milk. Heat the milk, stir it into the cocoa and that's that.

To make cocoa even more attractive than usual, give it an extra touch. A stick of cinnamon makes a wonderful stirrer, adding good flavor as well as novelty. So does a

SQUARE LINKS MEET

Square Links Square Dance Club held a Christmas party and potluck dinner last Sunday.

Dancing began at 6:30 p.m. with Al Majors calling. According to Lou Middlestorb, all members are to bring exchange Christmas gifts.

The affair was held at the American Legion Hall, 1109 Border Ave., Torrance.

peppermint stick, Marshmallows and cocoa are old friends, and you can also top cocoa with marshmallow cream. For another variation, let each cocoa drinker slip a chocolate mint patty into his mug. And, if you want to do the traditional thing, bring on the whipped cream.

Use Press classified ads to buy, rent or sell. Phone DA 5-1515.

HOWE'S New Barbeque Pit

Now Open 11 TO 9 DAILY

22730 Hawthorne Blvd. Torrance FR 5-2004

EXOTIC FOOD
TROPIC DRINKS
ISLAND MUSIC
THE Polynesian
FRONTIER 8-1247
PACIFIC COAST HWY. AT THE FOOT OF PALOS VERDES HILLS

Use Press classified ads to buy, rent or sell. Phone DA 5-1515.

BEER WINE
DI CANDIA'S RESTAURANT
4011 W. REDONDO BEACH BLVD., LAWSDALE
Corner of Prairie
FRONTIER 6-7330
HOURS: CLOSED MONDAY
Tuesday, Wednesday, Thursday, Sunday, 11 A.M. to 11 P.M.
Friday and Saturday 11 A.M. to 2 A.M.

Monday — Friday 7 p.m.



WHIRLS THE WHEEL OF FORTUNE IN THE DILEMMA OF THE

SEVEN KEYS

